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FOR FUTURE REFERENCE

Congratulations on your choice of a Maytag wall oven! As you use your new wall oven we know you will appreciate the many features that provide excellent performance, ease of cleaning, convenience and dependability.

New features have dramatically changed today's cooking appliances and the way we cook. It is therefore very important to understand how your new wall oven operates before you use it. On the following pages you will find a wealth of information regarding all aspects of your wall oven. By following the instructions carefully, you will be able to fully enjoy and properly maintain your Maytag wall oven and achieve excellent results with the food you prepare.

Should you have any questions about using your Maytag wall oven, call or write us. Be sure to provide the model and serial numbers of your wall oven.

CONSUMER EDUCATION
MAYTAG COMPANY
ONE DEPENDABILITY SQUARE
NEWTON, IOWA 50208
(515) 791-8911
(Mon.–Fri., 8 am–5 pm CST)

For future reference we suggest you retain this manual after recording the model number and serial number of this wall oven in the spaces provided. This information can be found on the data plate located on the frame around the oven.

Model Number

Serial Number

Date Purchased

NOTE: For Canadian ovens only, check with the installer for the location of the fuse box. Note this location for future reference. Refer to page 17 for more information.

IMPORTANT: Retain the proof of purchase documents for warranty service.

WARNING – Check with the installer to make sure the appliance has been grounded to avoid possible electrical shock. Be sure you read the IMPORTANT SAFETY INSTRUCTIONS on page 2 before you start to use this wall oven.

CONSUMER PUBLICATIONS

For more information, order the following booklets from Maytag at the prices indicated. Send your name, address, booklet title, form number and payment to: Consumer Education Dept., Maytag Company, One Dependability Square, Newton, IA 50208. Allow 4-6 weeks for delivery.

Cooking Made Simple – 272YG ..... 50¢
Taking the Lid Off Cooktop Choices – 298YG ..... 50¢
Before You Call (avoiding unnecessary service calls) – 206YG ..... 50¢
Appliance Buying Guides ..... 50¢ EACH

- Washer — 211YG
- Dryer — 212YG
- Dishwasher — 213YG
- Electric Range — 214YG
- Gas Range — 215YG
- Refrigerator — 276YG

IMPORTANT SAFETY INSTRUCTIONS

Information in this Safety Instruction section covers all electric cooking appliances. You may find some information that does not pertain to your particular appliance. Please review this section before using your cooking appliance.

The following instructions are based on safety considerations and must be strictly followed to eliminate the potential risks of fire, electric shock, or personal injury.

Proper Installation: Be sure your appliance is properly installed and grounded by a qualified technician.

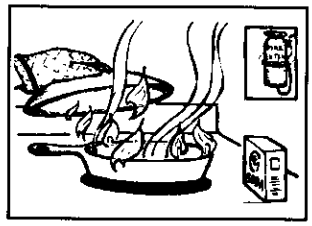
NEVER USE YOUR APPLIANCE FOR WARMING OR HEATING THE ROOM.

Wear Proper Apparel: Loose-fitting or hanging garments should never be worn while using the appliance.

User Servicing: Do not repair or replace any part of the appliance unless specifically recommended in the User's Guide. All other servicing should be referred to a qualified technician. Always disconnect the unit or cut off the power to the unit before any servicing.

Storage In, On or Near the Appliance: Do not store or use gasoline or other flammable materials, vapors and liquids in the oven or in the vicinity of this or any other appliance. The fumes can create a fire hazard or an explosion. Do not use the oven as a storage area for food or cooking utensils.

Do Not Use Water on Grease Fires: Smother the fire or flame or use a dry chemical or foam-type extinguisher, if available, or sprinkle heavily with baking soda.



Use Dry Pot holders Only: Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let the pot holder touch the hot heating elements. Do not use towels or other bulky cloths.

Protective Liners: Do not use aluminum foil to line the oven bottom, except as suggested in the User's Guide. The improper installation of these liners may result in a risk of electric shock or fire.

Use Care When Opening the Oven Door: Let any hot air or steam escape before removing or replacing the food.

Do Not Heat Unopened Food Containers: The build-up of pressure may cause a container to burst and result in an injury.

Keep the Oven Vent Ducts UNOBSTRUCTED: (located between the oven door and the control panel of wall oven) Blockage of the vent prevents the proper oven air circulation and will affect the oven performance. Avoid touching the oven vent area while the oven is on and for several minutes after the oven is turned off. Some parts of the vent and the surrounding area may become hot enough to cause burns.

Placement of the Oven Racks: Always place the oven racks in the desired location while the oven is cool. If the rack must be moved while hot, use care to avoid contact of the pot holder with the oven element.

Ventilating Hoods: Clean ventilating hood frequently to prevent grease from accumulating on it or its filter. When "flaming" foods under the hood, or if a boilover results in an open flame, immediately turn off the hood's ventilating fan. The fan can cause flame to spread. After flame is thoroughly extinguished, the fan may be turned on to remove unpleasant odor or smoke.

Important Safety Notice and Warning: The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that when the appliance is engaged in the self-clean cycle there may be some low-level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the appliance to the outdoors during the self-clean cycle.

Prepared Food Warning: Follow the food manufacturer's instructions. If a plastic frozen food container and/or its film cover distorts, warps or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

Do Not Touch the Oven Elements, Areas Near the Elements or the Interior Surfaces of the Oven: The elements may be hot even though they are dark in color. The interior surfaces of the oven may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact the heating elements, the areas near elements or the interior surfaces of oven until they have had sufficient time to cool. Among these areas are the oven vent opening and the surfaces near this opening, the oven door, and the oven window. Also, do not allow aluminum foil, meat probes or any other metal object to contact the heating elements.

Additional Information: After the appliance is installed, be certain all packing materials are removed from the appliance before operating the unit. If the appliance is installed near a window, take steps to prevent curtains from blowing over the surface elements creating a fire hazard.

Care should be given to the location of appliance. Be sure the floor covering under the appliance, the walls adjacent to the appliance, the cabinetry adjacent to the appliance, and other materials adjacent to the appliance can withstand prolonged heat.

Oven Door: Do not place excessive weight on an open oven door or stand on an open oven door as, in some cases, it could cause the wall oven to tip over, breakage of the door or serious injury.

Circuit Breaker or Fuse: Locate and mark the breaker or fuse. Never replace a blown fuse or reset a breaker until you know what has caused the problem. Always replace a blown fuse with one of the correct amperage – do not use a substitute.

Controls: Turn off the controls at the completion of a cooking operation.

Self-Clean Oven: Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Do not use any oven cleaners or an oven liner protective coating of any kind in or around any part of the self-clean oven. Clean only the parts listed in this booklet. Before self-cleaning the oven, remove the broiler pan, the oven racks, and other utensils.

CAUTION: DO NOT LEAVE FOOD OR COOKING UTENSILS, ETC., IN THE OVEN DURING THE SELF-CLEAN CYCLE.

ATTENTION: NE LAISSER AUCUN ALIMENT, USTENSILE DE CUISINE, ETC., DANS LE FOUR DURANT LE CYCLE D'AUTONETTOYAGE.

On some models, a fan should be heard during the self-clean cycle. If not, cancel the clean cycle and call a qualified technician before self-cleaning again. (Refer to the Table of Contents for location of self-clean instructions and fan information.)

Do Not Leave Children Alone: Children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance. CAUTION: Do not store items of interest to children in the cabinets above an appliance or on the backguard of a wall oven.

Children climbing on the appliance to reach items could be seriously injured. Children must be taught that the appliance and utensils in or on it can be hot. Children should be taught that an appliance is not a toy. They should not be allowed to play with the controls or other parts of the unit.

IN CASE OF FIRE:
1. Turn off the appliance and the ventilating hood.
2. Use a dry or foam-type extinguisher or baking soda to smother the flame. Never use water on a grease fire.
3. If the fire is in the oven, smother by closing the oven door.

SAVE THESE INSTRUCTIONS

ELECTRONIC CLOCK AND OVEN CONTROL

The electronic clock and oven control on your Maytag wall oven is used for the time-of-day clock, timer, bake, broil, delay start and self-clean functions. A beep will sound each time a function pad is pressed. At the end of an operation, consecutive beeps will sound.

The display on the control will blink when power is first supplied to the wall oven or if there is a power failure. Once the time-of-day clock has been set (see Setting the Clock, page 5), the display will stop blinking.

NOTE: The electronic control is equipped with a self-diagnostic feature for service use ONLY. If a fault code (F plus a number, ex. F1) appears in the display along with a continuous beeping sound, press the CANCEL pad. See Before You Call for Service (page 18) if the fault code reappears in the display.

The following pads and knobs are found on your Maytag electronic clock and oven control:

Cancel Pad

Press this pad to cancel all operations except the time-of-day clock and timer. If you are ever unsure if you've programmed the control correctly, press the CANCEL pad and start over.

Set Knob

Turn this knob in either direction to enter the time or temperature desired. This knob is also used to select Hi or Lo broil.

Timer Pad

The timer can be set from 5 seconds to 9 hours, 50 minutes. It will count down by minutes (when set for 1 hour or more time) or seconds (when set for less than 1 hour). See page 5 for instructions on setting the timer.

Clock Pad

Use this pad to set the time-of-day clock. For instructions to do this, see page 5.

You may also press this pad to recall the current time-of-day. For example, if the timer is counting down in the display, press the CLOCK pad to return the current time to the display. The timer will continue to count down and a signal will sound when the time expires.

Cook Time / Oven Stop Pads

These pads are used to program the oven to start and stop automatically, either immediately or at a later time. For detailed information on using Delay Start, see pages 12-13.

Self-Clean Pad

This pad is pressed to set the oven for a self-clean cycle. See pages 13-14 for detailed information on using the self-clean feature.

Broil Pad

Two heat selections are available for broiling – Hi and Lo. See pages 11-12 for more broiling information.

Oven Temp Pad

The oven temperature is set by pressing this pad and turning the SET knob. Additional baking information can be found on pages 7-9.

Setting the Clock and Timer

Clock

To set the time-of-day clock:

1. Press the CLOCK pad once. The word Time will light in the display.
2. Turn the SET knob to the correct time-of-day. After one minute, the word Time will disappear and the clock will advance.

Timer

To set the timer:

1. Press the TIMER pad once. The word Timer will light in the display.
2. Turn the SET knob to the desired time. For example, turn the display to :05 for five seconds or to 5:00 for five minutes. The timer will start automatically. The signal will beep when the time elapses. The time-of-day will appear in the display.

To cancel the timer, turn the SET knob to :00, or press and hold the TIMER pad until it beeps and the time-of-day appears.

USING YOUR OVEN

Every oven has its own characteristics. You may find that the cooking times and temperatures you were accustomed to with your previous wall oven may need to be altered slightly with the new wall oven. Compare your recipes with the baking chart on page 8 or refer to a reliable cookbook for proper recommendations. It is normal to notice some differences between this appliance and your old one.

Setting the Controls

To set your oven for baking or roasting:

1. When cool, position the racks in the oven according to what you are baking.
2. Press OVEN TEMP pad. Bake 000° will appear in the display.
3. Turn the SET knob to the desired oven temperature. The temperature reading will increase by 5° increments up to 550°. The word On will light in the display and the temperature display will rise in 5° increments while the oven is preheating. Allow 10-15 minutes for preheating.
4. Place the food in the center of the oven, allowing a minimum of two inches between the utensil(s) and the oven walls.
5. Check the food for doneness at the minimum time given in the recipe. Cook longer if necessary. Turn the oven off by pressing the CANCEL pad. Remove food from the oven.

Oven Vent

The oven vent is located below the control panel on your wall oven. When the oven is in use, this area may feel warm or hot to the touch. To prevent problems, do not block the vent opening in any way.

Oven Racks

The two oven racks are designed with a lock-stop edge to keep the racks from coming completely out of the oven when there is food placed on them.

To remove: Be sure the rack is cool. Pull the rack straight out until it stops. Tilt the front end up and continue pulling the rack out of the oven.

To replace: Tilt the front end of the rack up and place the rack between the rack supports. Slide it back until it clears the lock-stop position. Lower the front and slide the rack straight in. Pull the rack out to the lock-stop position to be sure it is positioned correctly and then return it to its normal position.

Rack Positions

It is important that air can circulate freely within the oven and around the food. To help insure this, place food in the center of the oven rack. Allow two inches between the edge of the utensil(s) and the oven walls. If cooking on two racks, stagger the food to insure proper airflow.

Do not attempt to change the rack positions when the oven is hot. Use the following guidelines when selecting the proper rack position:

Rack 1: (lowest position)	Used for roasting large cuts of meat and large poultry, frozen pies, souffles, angel food cake, or loaves of bread.
Rack 2:	Used for roasting small cuts of meat, large casseroles, baking loaves of bread, cakes (in either tube, bundt, or layer pans) or two-rack baking.
Rack 3: (middle position)	Used for most baked goods on a cookie sheet or jelly roll pan, or frozen convenience foods.
Rack 4:	Used for most broiling and two-rack baking.
Rack 5: (highest position)	Used for some broiling.

Never place pans directly on the oven bottom. Do not cover an entire oven rack with aluminum foil or place foil directly under a utensil. To catch spillovers, cut a piece of foil a little larger than the pan and place it on the rack below the utensil.

Preheating

Preheating is necessary for proper baking results. It is not necessary for broiling or roasting. Allow the oven to heat until the desired oven temperature is reached as shown in the clock's display (this will take approximately 10-15 minutes).

Selecting a temperature higher than the desired temperature will not preheat the oven any faster. In fact, this may have a negative effect on baking results.

Oven Light

The oven light automatically comes on whenever the oven door is opened. When the door is closed, push the rocker switch marked OVEN LIGHT on the control panel to turn it on or off.

Baking

General Baking Tips

Baking results will generally be best when you use tested recipes from reliable cookbooks. Follow the directions to the letter. Be sure to use fresh ingredients, measure carefully, mix as instructed and use the recommended pan size.

Be sure to preheat the oven if the recipe calls for this (usually done for breads, cookies and biscuits). See the previous section for more information on preheating.

Most recipes provide minimum and maximum baking times such as "bake 35-45 minutes". Do not open the oven door to check the progress until the minimum time has elapsed. Take care not to allow the oven door to slam shut.

IMPORTANT: Do not move the oven door latch to the right during broiling or baking. The wall oven door may lock and will not unlock until the oven cools.

Utensils

The finish on baking utensils determines the amount of browning. Colored, glass or dark, rough, dull utensils absorb heat, resulting in a browner, crisper crust. Use this type for pies or breads. For lighter, more delicate browning, use shiny or smooth utensils that reflect heat. These are ideal for cakes and sugar cookies.

When baking in glass utensils, lower the recommended temperature by 25°F. (This is not necessary when baking pies or casseroles.) The same rule applies when using a colored porcelain pan.

Always use the pan size recommended in the recipe. Many pans have the measurements marked on them. If there are no measurements, measure the inside width and length of the pan.

Baking Chart

You may find these guidelines helpful when comparing the baking times, temperatures and oven rack positions of commonly baked foods.

Product & Type	Pan Size	Rack Position*	Temperature	Time**
Cake				
Chocolate, two layers	9"	2, 3 or 4	350°	30-35
Yellow, two layers	9"	2, 3 or 4	350°	30-35
White, two layers	9"	2, 3 or 4	350°	25-30
Bundt	tube	1 or 2	350°	35-45
Cupcakes		2, 3 or 4	350°	15-20
Sheet Cake	15" x 10"	2, 3 or 4	350°	20-25
Angel Food	tube	1	375°	30-40
Pound Cake	loaf	2, 3 or 4	325°	40-50
Snacking Cake	8" x 8"	2, 3 or 4	375°	30-35
Pies				
Two Crust				
Fruit, fresh	9"	2, 3 or 4	400°-425°	35-55
Fruit, frozen	9"	1	400°-425°	45-60
One Crust				
Custard, fresh	9"	2, 3 or 4	350°	35-40
Pie Shell	9"	2, 3 or 4	400°	8-12
Cookies				
Chocolate Chip		2, 3 or 4	350°-375°	8-12
Peanut Butter		2, 3 or 4	350°-375°	8-12
Sugar		2, 3 or 4	350°-375°	8-12
Brownies	8" x 8"	2, 3 or 4	350°	30-40
Breads				
Yeast				
Loaf	loaf	1 or 2	375°	30-40
Rolls		2, 3 or 4	375°-400°	15-20
Quick				
Loaf, nut or fruit	loaf	2, 3 or 4	350°	45-60
Gingerbread	9" x 9"	2, 3 or 4	350°	40
Cornbread	8" x 8"	2, 3 or 4	400°-450°	15-30
Cornbread Muffins		2, 3 or 4	400°	10-20
Biscuits		2, 3 or 4	400°-425°	10-20
Muffins		2, 3 or 4	400°	15-25

*The bottom rack position is #1.

**Times are only approximate and may vary depending on the recipe used.

Temperature Conversions

°Fahrenheit	200	250	275	300	325	350	375	400	425	450
°Celsius	100	120	140	150	160	180	190	200	220	230

Common Baking Problems and Causes

If you have carefully followed the basic instructions and still experience poor results, these suggestions may be helpful.

Problem	Cause
Slow baking or roasting.	Baking or roasting time too short. Temperature too low. Oven out of calibration. Old oven out of calibration. Incorrect use of aluminum foil. Oven not preheated. Oven door opened frequently. Too many pans on racks.
Cakes are uneven.	Pans touching each other or oven walls. Batter uneven in pans. Oven temperature too low or baking time too short. Wall oven not level. Undermixing. Too much liquid.
Cakes high in the middle.	Temperature too high. Baking time too long. Overmixing. Too much flour. Pans touching each other or oven walls.
Cakes fall.	Too much shortening or sugar. Too much or too little liquid. Temperature too low. Old or too little baking powder. Pan too small. Oven door opened frequently.
Cakes don't brown on the bottom.	Oven not preheated. Pans darkened, dented or warped.
Cakes don't brown on the top.	Oven temperature too low. Overmixing. Too much liquid. Incorrect pan size or too little batter in pan. Oven door opened too often.
Cakes, cookies, biscuits too brown on the bottom.	Oven not preheated. Pans touching each other or oven walls. Using glass, darkened, warped or dull finish metal pans. Incorrect rack position. Incorrect use of aluminum foil.

Problem	Cause
Excessive shrinkage.	Too little leavening. Overmixing. Pan too large. Oven temperature too high. Baking time too long. Pans too close to each other or oven wall.
Crumbly or dry texture.	Improper measurement of sugar, baking powder, liquid or fat. Old baking powder. Oven temperature too high. Baking time too long.
Uneven texture.	Too much liquid. Undermixing. Oven temperature too low. Baking time too short.
Cakes have tunnels.	Not enough shortening. Too much baking powder. Overmixing. Oven temperature too high.
Cakes crack on the top.	Batter overmixed. Oven temperature too high. Too much leavening.
Cakes not done in the center.	Temperature too high. Pan too small.
Pie crust edges too brown.	Oven temperature too high. Pans touching each other or oven wall. Edges of crust too thin.
Pies don't brown on the bottom.	Using shiny metal pans.
Pies have soaked crust.	Temperature too low at start of baking. Filling too juicy. Using shiny metal pans.

Roasting

Roasting is the method for cooking large, tender cuts of meat uncovered, without adding moisture.

General Tips

Most meats are roasted at 325°F. It is not necessary to preheat the oven. Place the roasting pan on a rack which has been placed in either of the two lowest rack positions.

Use tender cuts of meat weighing three pounds or more. Some good choices are: beef rib, ribeye, top round, high quality tip and rump roast, pork leg and loin roast, veal and lamb leg, shoulder roast and cured and smoked hams.

Season meat, if desired, either before or after roasting. Rub into the surface of the roast if added before cooking.

Place the meat fat-side-up on a rack in a shallow roasting pan. Placing the meat on a rack holds it out of the drippings, thus allowing better heat circulation for even cooking. As the fat on top of the roast melts, the meat is basted naturally, eliminating the need for additional basting.

The cooking time is determined by the weight of the meat and the desired doneness. For more accurate results, use a meat thermometer. Insert it so the tip is in the center of the thickest part of the meat. It should not touch fat or bone.

Remove the roast from the oven when the thermometer registers approximately 5°F below the doneness wanted. As the meat stands, the temperature will rise.

NOTE: For more information on cooking meat and poultry, contact the USDA Meat and Poultry Hotline at 1-800-535-4555.

Roasting Chart (Thawed Meats Only)

Cut of Meat	Approximate Weight (pounds)	Oven Temperature in °F (not preheated)	Internal Temperature	Approximate Roasting Time (min. per pound)*
Beef				
Rib Roast (cut side down)	4 to 8	325°	140° (rare) 160° (medium)	25-30 30-35
Rib Eye Roast	4 to 6	325°	140° (rare) 160° (medium)	25-30 30-35
Loin Tenderloin Roast	2 to 3	400°	140° (rare)	20-25
Top Sirloin Roast	3 to 6	325°	140° (rare) 160° (medium)	25-30 30-35
Pork				
Shoulder Blade Roast, Boneless	4 to 6	325°	160°	35-45
Shoulder Blade Roast	4 to 6	325°	160°	30-40
Loin Blade or Sirloin Roast	3 to 4	325°	160°	35-45
Ham, Half (fully cooked)	5 to 7	325°	140°	25-35
Ham, Half (cook-before-eating)	5 to 7	275°	160°	35-45
Lamb				
Shoulder Roast, Boneless	3-1/2 to 5	325°	160° (medium) 170° (well)	35-40 40-45
Leg, Whole	5 to 7	325°	160° (medium) 170° (well)	30-35 35-40
Veal				
Rib Roast	3 to 5	325°	170°	40-45
Shoulder, Boneless	4 to 6	325°	170°	40-45
Poultry				
Turkey, unstuffed**	12 to 16	325°	180°-185°	18-20
	16 to 20	325°	180°-185°	16-18
	20 to 24	325°	180°-185°	14-16
Turkey, Breast	3 to 8	325°	180°	30-40
Chicken, Fryer	2-1/2 to 3-1/2	375°	185°	20-24
Chicken, Roaster	4 to 6	375°	185°	20-25

*Times are approximate and may vary depending on the type of wall oven used.

**Stuffed turkeys take longer to cook; refer to cookbooks for approximate time.

Broiling

Broiling is a method of cooking used for tender steaks, chops, hamburgers, chicken, fish, and some fruits and vegetables. The food is placed directly under the element. The degree of doneness is determined by the distance between the meat and the element, and the length of broiling time.

General Tips

Broiling requires the use of the broiler pan and insert supplied with your wall oven. It is designed to drain excess liquid and fat away from the cooking surface to prevent spatters, smoke and fire.

For easier clean-up, line the broiler pan (bottom piece) with aluminum foil and spray the insert with a non-stick vegetable coating. Do not cover the broiler pan insert with aluminum foil as this prevents fat from draining into the pan below. The broiling element can be preheated, however, do not preheat the broiler pan.

To prevent excessive spattering and smoking, trim any excess fat from the meat. Increasing the distance between the meat and the heat source will also help.

Broiling Chart

Until you become more familiar with your new wall oven, use the following chart as a guide when broiling foods.

Food	Quantity &/or Thickness	Temp.	Rack Position*	Doneness	Approx. Minutes/Side 1st Side	2nd Side
Bacon	thick slice	LO	4	well	4-5	2-3
Beef Patties	¾" thick	HI	4	rare	3-4	3-4
			4	medium	4-5	3-4
			4	well	5-6	4-5
Steaks	1" thick	HI	4	rare	4-5	3-4
			4	medium	5-6	5-6
			4	well	7-9	7-8
	1½" thick	HI	4	rare	7-9	7-8
			4	medium	9-11	8-9
		LO	3	well	12-13	10-12
Chicken Breast Halves		LO	3		8-10	8-9
Fish Fillets	1" thick	LO	4		8-9	5-6
	½" thick	LO	4		4-5	4-5
Ham Slices (precooked)	½" thick	HI	4		6-8	4-6
Pork Chops	1" thick	LO	2	well	10-12	8-10
Weiners/Sausage (precooked)		HI	4		4-5	2-3

*The bottom rack position is #1.

The distance from the heat source depends on the thickness of the meat. Thin cuts (3/4 to 1 inch) should be placed 2-3 inches from the heat; thicker cuts should be placed 3-5 inches from the heat. Broil until the top of the meat is browned. It should be approximately half cooked by the time the top is browned.

If you plan to season the meat, it is better to do so after the surface has browned. Salt tends to delay browning which can result in overcooking. Salting before cooking also draws the juices out of the meat, causing dryness.

Never leave a soiled broiler pan in the oven after broiling. Drippings might become hot enough to ignite if exposed directly to the element.

Broil times may need to be increased if the wall oven is installed on a 208-volt circuit.

Setting the Controls

1. Before broiling, trim any excess fat to prevent excessive spattering or smoking. Cut slashes in the outer edges of the meat to prevent curling during cooking.
2. Press the BROIL pad and turn the SET knob to either Hi or Lo temperature as indicated in the display. Hi is used for most broiling operations. Lo should be selected when cooking foods to the well-done stage (to prevent excessive browning) and when cooking foods for very short periods of time. Cooking times may increase if Lo is selected.
3. Place the broiler pan on the recommended rack position shown in the broiling chart. If the food is placed too close to the element, overbrowning and smoking may occur. Generally for a brown exterior and rare interior, the meat should be close to the element. Place the pan further down if you want the meat well done.

4. Follow the suggested times in the broiling chart on the previous page.
5. Check the doneness by cutting a slit in the meat near the center to check the color.
6. To cancel or end the broiling operation, press the CANCEL pad.

Delay Start Oven Cooking

The delay start cooking feature is used to turn the oven on and off at a preset time-of-day. This feature can be used to delay the start of a cooking operation.

The delay start oven cooking feature will not operate unless the clock is functioning and is set to the correct time-of-day.

IMPORTANT: Highly perishable foods such as dairy products, pork, poultry, seafood, or stuffing are not recommended for delayed cooking. If cooking more than one food, select foods that cook for the same length of time and at the same oven temperature.

To Bake by Time (with immediate start):

1. Place the food in the oven.
2. Press the COOK TIME pad. The words Set Cook Time will flash in the display.
3. Enter the cooking time (how long you wish the food to cook) by turning the SET knob. The time will appear in hours and minutes.
4. Press the OVEN TEMP pad. The word Bake will light in the display.
5. Enter the oven temperature with the SET knob. If this step is not done within 7 seconds after entering the cook time, the control will beep until another pad is pushed.
6. The oven will automatically turn on and begin to heat. The words Timed Bake On will light in the display. The display will begin to count down the time remaining.

At the end of the preset cooking time, the oven will automatically turn off and beep.

Example:

Food is to cook for 1½ hours at 350°F.

1. Press the COOK TIME pad.
2. Turn the SET knob until 1:30 (1 hour, 30 minutes) appears in the display.
3. Press the OVEN TEMP pad.
4. Turn the SET knob until 350° appears in the display. The oven will turn on immediately.

To Bake by Time (with delayed start):

1. Place the food in the oven.
2. Press the COOK TIME pad. The words Set Cook Time will flash in the display.
3. Enter the cooking time (how long you wish the food to cook) by turning the SET knob. The time will appear in hours and minutes.
4. Press the OVEN STOP pad. The words Set Stop Time will flash in the display.
5. Enter the time you wish the oven to turn off by turning the SET knob. The word Delay will light in the display.
6. Press the OVEN TEMP pad. The word Bake will light in the display.
7. Enter the oven temperature by turning the SET knob.

The oven will automatically begin heating in time to have the food ready by the preselected OVEN STOP time.

Example:

Food is to cook for 2½ hours at 300°F. You wish the food to be cooked by 6:00.

1. Press the COOK TIME pad.
2. Turn the SET knob until 2:30 (2 hours, 30 minutes) appears in the display.

3. Press the OVEN STOP pad.
4. Turn the SET knob until 6:00 appears in the display.
5. Press the OVEN TEMP pad.
6. Turn the SET knob until 300° appears in the display.

The oven will turn on at 3:30, cook the food for 2½ hours and will automatically turn off at 6:00.

Additional Information:

The Electronic Control will continuously beep if you delay in entering a complete program. If you hear the beeps, just continue entering the program as described. When the control is properly set, the signal will stop.

To reset or cancel the program: Press the CANCEL pad.

After setting the Delay Start feature, press the CLOCK pad and the time-of-day will reappear in the display. The words Delay Oven and the preset oven temperature will remain in the display as a reminder that the oven is set for a delay start operation.

CARE AND CLEANING

Self-Clean Oven

Self-clean ovens use temperatures above normal cooking temperatures to automatically clean the entire oven. The separate clean cycle eliminates soil completely or reduces it to a gray ash which is easily wiped up with a damp cloth when the cycle is complete and the oven has cooled.

It is better to clean the oven regularly rather than to wait until there is a heavy build-up of soil in the oven.

Preparing for Self-Clean

1. Remove any pans or utensils from the oven. The oven racks should be washed by hand. **If left in the oven during the self-clean cycle, the racks will become discolored.**
2. Clean the oven frame, door frame and around the oven vent with a non-abrasive cleaning agent such as Bon Ami. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.
3. Wipe up any excess grease or spillovers from the oven bottom to prevent excessive smoking during the clean cycle.
4. **Do not use oven cleaners or oven liner protective coatings of any kind on the self-clean oven finish or around any part of the oven.**
5. To prevent damage, do not clean or rub the gasket around the front oven frame. The gasket is designed to seal in heat during the clean cycle.
6. The life of the oven light bulb will be prolonged if the light is turned off during the self-clean cycle.

To Operate Self-Clean Cycle (with immediate start)

1. Close the oven door and move the door lock lever to the right until it rests in the lock position.
2. Press the SELF-CLEAN pad. Clean Time 3:00 will appear in the display. Also, Clean On will light as the oven begins to heat.

The oven will automatically set a clean cycle of three hours. A shorter (2 hours) or longer (4

hours) clean cycle can be selected by turning the SET knob.

If the door is not locked properly, the word Door will flash in the display and a beep will sound.

To Operate Self-Clean Cycle (with delayed start)

1. Close the oven door and move the door lock lever to the right until it rests in the lock position.
2. Press the OVEN STOP pad.
3. Turn the SET knob until the time you wish the oven to turn off appears in the display.
4. Press the SELF-CLEAN pad. Delay Clean Time 3:00 will appear in the display. When the clean cycle begins, Delay will disappear and the On symbol will light.

During the Self-Clean Cycle

The oven will automatically begin to heat up when the door lock lever is moved to the right and the SELF-CLEAN pad is pressed. When the oven reaches cleaning temperature, the word Lock will light in the display. At this point, the oven door cannot be manually opened.

The first few times the oven is cleaned, some smoke and odor may be detected. This is normal and will lessen or disappear with use. During the cleaning process, the kitchen should be well ventilated. If the oven is heavily soiled, heavier smoke and odor may occur. Do not leave a soiled broiler pan in the oven during a self-clean cycle.

Avoid contact with the oven door and window since it will get warm during the self-clean cycle. As the oven heats and cools, you may hear the sounds of metal parts expanding and contracting. This is normal and will not damage your wall oven.

To Interrupt or Reset the Clean Cycle

If the door has not locked, the lock lever can be moved completely to the left to cancel the cycle.

If the door is locked, push the CANCEL pad. The door will not open until Lock turns off in the display. At that time, the door lock lever can be returned to its original position and the door can be opened. The oven will still be hot.

After Self-Clean

About one hour after the clean cycle is complete, the word Lock will turn off in the display and the door lever can be returned to its original position. The oven will still be hot.

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If a stain remains, it indicates that the clean cycle was not long enough or a large spillover was not wiped up before the self-clean cycle. The stain should be removed during the next clean cycle.

If the oven racks were left in the oven during the self-clean cycle and do not slide smoothly, wipe the racks and embossed rack supports (on the oven walls) with a small amount of vegetable oil to restore the ease of movement.

Fine hair-like lines may appear in the oven interior or oven door. This is a normal condition resulting from the heating and cooling of the porcelain finish. These lines do not affect the performance of the oven.

For more information on cleaning your Maytag wall oven, refer to the cleaning chart on page 15.

OVEN CLEANING CHART

Cleaning Agents*

Many different cleaning agents are recommended for the various parts of the wall oven. The following brand names may help you to make an appropriate selection:

1. Mild abrasive cleaners such as Bon Ami, Soft Scrub, Bar Keepers Friend, Cameo.
2. Mild liquid sprays such as Fantastik, Formula 409.
3. Glass cleaner such as Windex, Glass Plus.
4. Plastic and nylon scouring pads.

DO NOT USE abrasive cleansing powders such as Comet or Zud, soap-filled scouring pads like S.O.S. or Brillo, commercial oven cleaners, or an automatic dishwasher **except when indicated.**

Be certain all oven parts are cool before handling to avoid damage.

*Brand names of cleaning agents are trademarks of the respective manufacturers.

Part	Cleaning Agents	Tips and Precautions
Broiler Pan and Insert	Soap and water Plastic or soap-filled scouring pads Dishwasher	Pretreat the broiler pan and insert with a non-stick vegetable coating such as Pam or Mazola to make cleaning easier. Soaking makes cleaning easier.
Glass Oven Door	Soap and water Glass cleaners	Avoid using excessive amounts of water which may seep under or behind glass.
Metal Finishes and Trim Door Handle	Soap and water Mild abrasive cleaners	Do not use oven cleaner or abrasive agents. Remove stubborn soil with a paste of mild abrasive cleaner and water. Polish with a soft cloth.
Oven Racks	Soap and water Plastic scouring pads Cleansing powders Soap-filled scouring pads	If racks are left in oven during a self-clean cycle they will discolor and may become difficult to slide. A thin coat of vegetable oil on the underside of the rack will make sliding easier.
Plastic Finishes: Control Panel Trim Endcaps	Soap and water Mild liquid sprays	Do not use abrasive cleansers.
Self-Clean Oven Interior	Follow instructions on pages 13-14 for the self-clean cycle.	Never use oven cleaner on a self-clean oven. Do not clean or rub door gasket.

MAINTENANCE

Adjusting the Oven Thermostat

After using your oven the first few times, it may seem hotter or cooler than your previous oven. Oven thermostats, over a period of years, may drift from the factory setting and timing differences of 5 to 10 minutes are not unusual between an old and a new oven. You may be inclined to think that the new oven is not performing correctly; however, your new oven has been set correctly at the factory and is more likely to be accurate than the oven it replaced.

If you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the thermostat, set the oven temperature 25°F higher or lower than the temperature in your recipe, then bake. The results of the "test" should give you an idea of how much the thermostat should be changed.

To adjust the thermostat:

1. Press the OVEN TEMP pad.
2. Using the SET knob, select an oven temperature between 500°F and 550°F.
3. Press and hold the OVEN TEMP pad for about four seconds. The display will change to the oven adjustment display which reads 00.
4. The oven thermostat can be adjusted up to +35°F hotter or –35°F cooler. Use the SET knob to select the desired change in the display.
5. When you have made the adjustment, press the CANCEL pad to go back to the time-of-day display. Use your oven as you would normally.

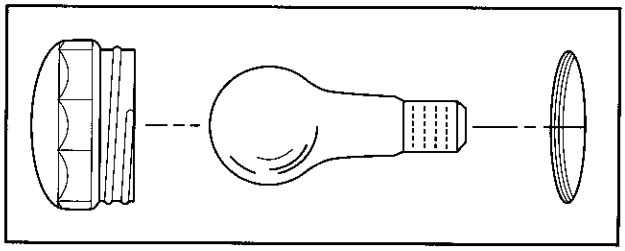
NOTE: This adjustment will not affect Broil or Clean temperatures. The new temperature will be remembered if the power is interrupted.

Light Replacement

Before replacing the light bulb, **disconnect the power to the wall oven.** Be sure the bulb is cool. Do not touch a hot bulb with a damp cloth as the bulb may break.

To Replace Oven Light

Very carefully unscrew the lens cover with a dry pot holder to prevent possible harm to hands, then very carefully remove the bulb with a dry pot holder. Replace with a 40 watt appliance bulb. Reconnect the power to the wall oven and reset the clock to the current time-of-day.



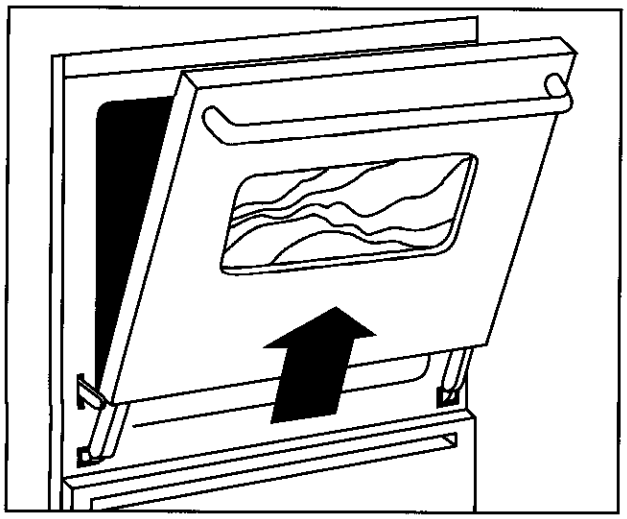
Oven Door

Do not place excessive weight on an open oven door or stand on an open oven door as, in some cases, it could damage the door and possibly injure the user.

When opening the oven door, allow steam and hot air to escape before reaching into the oven to check, add or remove food.

To Remove Lift-Off Door

Open the door to the first stop position (opened about 4-6 inches) and grasp the door with both hands at each side. Do not use the door handle to lift the door. Lift up evenly until the door clears the hinge arms.



CAUTION: The hinge arms are spring mounted and will slam shut against the wall oven if accidentally hit. **Never place your hand or fingers between the hinges and the front oven frame.** You could be injured if the hinge snaps back.

To Replace Door

Grasp the door at each side, align the slots in the door with the hinge arms and slide the door down onto the hinge arms until it is completely seated on the hinges.

Do not attempt to open or close the door until the door is completely seated on the hinge arms. Never turn the oven on unless the door is properly in place. When baking, be sure the door is completely closed. Your baking results will be affected if the door is not securely closed.

Fuses (Canadian Ovens Only)

Your wall oven is equipped with seven (7) type "P" fuses. The fuses are located in a separate box which was installed with your wall oven.

If part of your wall oven does not operate, check to see if a fuse has blown. A gap in the fuse strip or a darkened window indicates a blown fuse. Replace with the same type and amperage "P" fuse.

BEFORE YOU CALL FOR SERVICE

Check these points if. . .

Part or all of your wall oven does not operate

- Is the wall oven plug loose or disconnected from the electrical outlet (if not wired direct to the electrical supply)?
- Are any house fuses blown or circuit breakers tripped?
- Has a wall oven fuse blown (Canadian wall ovens only)?
- Has the power supply to the home been interrupted?
- Are the oven controls properly set?
- Was the electronic control correctly set?
- Was the door left in the locked position following a self-clean cycle?
- Is the oven set for delay start?

Food not baking correctly

- Are the oven racks properly placed for baking? (see Baking Chart)
- Have you used aluminum foil correctly?
- Was the oven preheated as recommended?
- Are the controls for bake operations properly set?
- Is there 1 to 2 inches of space between pans and the oven walls? Are the wall oven and oven racks level?
- Was good cookware/bakeware of the proper size used?
- Are you using a tested recipe from a reliable source? The oven thermostat on your new wall oven may be more accurate than the one on your old wall oven.
- Was the oven vent covered or blocked on the wall oven surface?

Food does not broil properly

- Are the controls for broiling set properly? (see Broiling section)
- Was the proper rack position used? (see Broiling section)
- Did you allow time for the broil element to preheat?
- Was the broiler pan received with the wall oven used?
- Was aluminum foil used on the broiler pan insert, blocking the slits for fat drainage?

Oven light does not operate

- Is the bulb loose or burned out?
- Is the light switch in the On position?

Oven will not self-clean

- Is the self-clean control set properly? (see Self-Clean instructions)
- Is the oven set for delay start?

Oven door won't latch

- Are the proper controls set for the self-clean cycle? (see Self-Clean instructions).

Oven door will not unlock

- Has the self-clean cycle been finished for at least one hour?

"F" plus a number appears in the display

- These are fault codes. If a fault code appears in the display and a continuous beep sounds, press the CANCEL button. If the fault code reappears, disconnect power to the wall oven and call a qualified service technician.

WALL OVEN WARRANTY

Full One Year Warranty

For one (1) year from date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge when the appliance is located in the United States or Canada.

Limited Parts Warranty

All Wall Ovens: After the first year from the date of original retail purchase, through the second year, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located in the United States or Canada.

All Heating Elements: After the second year from the date of original retail purchase, through the fifth year, the oven bake element and oven broil element in electric wall ovens which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located in the United States or Canada.

Limited Parts Warranty Outside the United States

For two (2) years from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located outside the United States or Canada.

To Receive Warranty Service

First: Call or write the MAYTAG dealer from whom your appliance was purchased or the authorized service firm designated by the dealer.

If you have moved from the selling dealer's service area call or write any authorized MAYTAG dealer or authorized service firm at your new location. Check the telephone directory yellow pages to identify the dealer or service firm in your area.

Second: Should your contact with the dealer or the service firm fail to satisfactorily resolve the problem, contact the manager of the dealership or the manager of the service firm for assistance.

Third: Should you not receive satisfactory warranty service from one of the above or need help in identifying an authorized service firm write MAYCOR Appliance Parts and Service Company, a division of Maytag Corporation, P.O. Box 2370, Cleveland, TN 37311, and arrangements for warranty service will be made. If the problem is urgent, call MAYCOR at (615) 472-3333.

When contacting MAYCOR be sure to include the model and serial number of your appliance, the name and address of the dealer from whom you purchased the appliance and the date of purchase.

This Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Should you still have a problem, write to: Major Appliance Consumer Action Panel, 20 North Wacker Drive, Chicago, Illinois 60606. MACAP is an industry sponsored but independent group of consumer experts who receive and act on complaints from appliance owners.

NOTE: When writing about an unsolved service problem, please include the following information:

(a) Your name, address and telephone number;
(b) Model number and serial number (found on the data plate on the frame around the oven) of your appliance;
(c) Name and address of your dealer and date the appliance was bought;
(d) A clear description of the problem you are having.